



CAPRINE OUTING 2010

September 17-19, 2010

4-H Camp Owahta, Solon, NY



Caprine Outing is a 3-day goat workshop held every two years sponsored by the Cornell Department of Animal Science and Cornell Cooperative Extension. This year it will be on September 17-19 at 4-H Camp Owahta in Solon, NY, about 12 miles from Cortland.

We'll have several new speakers as well as old favorites present this year. Brett Chedzoy will talk on "silvopasturing", combining tree production with forage and livestock production. He'll focus on what tree crops produce well when planted into an established pasture and how to select and establish forage grasses and legumes under mature trees. Steve Olson will conduct a "Barbecuing your Goat" workshop that starts with cutting up a carcass and ends up on the grill. Steve raises meat goats and recently retired from the Ag. Marketing Service division of USDA and helped develop the Institutional Meat Purchase Specifications for goat meat. Superior Semen Works will offer an Intensive Artificial Insemination Course during the outing for \$45 per person. Spaces are limited in their workshop so please sign up quickly if you want to attend that workshop. They will be doing an additional AI workshop on Sunday morning. Contact them directly at (603) 512-5546 or superiorsemenworks@yahoo.com if you plan to buy semen straws from them or hope to get a doe inseminated or a buck collected during the outing.

Farmers who attend the Integrated Parasite Management workshops **and** participate in the "How to do fecals and FAMACHA scoring " practical will be able to obtain FAMACHA certification and charts for \$9.00.

The facilities at 4-H Camp Owahta are beautiful but rustic. Sleeping arrangements range from large cabins with electricity and sometimes wood heat to covered unheated lean-tos that house 8 to 10 people. Almost all beds are bunk beds. There are a few small rooms with electricity available. Private tents and campers are permitted on the premises. The dining hall is large and warm and our other main workshop room is equipped with wood heat. Bathrooms are modern and showers have hot water. There is a large covered pavilion and two small tent pavilions for activities with live goats, so we should be able to stay dry regardless of weather. However, if you prefer less rustic housing we have blocked rooms at the Ramada Inn (2 River Street, Cortland, Ph: 607-756-4431) for \$85/room (singles or doubles) plus tax. To get the blocked rates, you need to make your reservations by **September 7th** and state that you are with "**Caprine Outing.**" You can also call the Cortland Area Innkeepers Association (1-800-314-4667) to see if local Bed and Breakfasts have rooms available. Be sure to bring flashlights, sleeping bags and towels if staying at the camp. **Bring rain gear regardless.**

As well as our regular workshop series during Caprine Outing, we'll offer 4 classes just for teens and young adults, 3 hands-on workshops for 9 to 12 year olds and a Children's Program for the 9 and under crowd (runs from 10:30 am to 5:30 pm on Saturday). If you have children with no interest in these activities and will be unable to supervise them yourself, please reconsider bringing them. Refer to the NY 4-H Goat website at <http://www.ansci.cornell.edu/4H/goats/CaprineOuting.pdf> starting Aug 8th for future refinements to the Caprine Outing schedule and names of workshop leaders. The meal on Friday night is potluck and includes a **Goat Dish Cook-Off**. To participate in the Cook-off, prepare your favorite dish that includes an edible goat product and bring a copy of the recipe. There will be a raffle on Sunday so please start thinking of items to make or donate for the raffle.

Please note that registrations need to be postmarked by Sept.4th. This year more than ever we need your help with donations of food, woodshop supplies, raffle items, time/labor etc. Raising sheep and goats can be challenging. Learning from others and in turn sharing your own experiences helps to make it all the more rewarding.

2010 STATE CAPRINE OUTING SCHEDULE

Friday, September 17

5:00 - 10:00 pm Registration and cabin assignment – Lodge

6:00 - 7:30 pm Goat Dish Cook-off, Potluck Dinner and Reception – Lodge / Sports – Playfield

7:00 - 9:30 pm Getting Started on Camembert - Experiences of a Rookie – Elizabeth Hammond, Apple Pond Farm – Nurse’s Cottage

7:00 – 9:30 pm Teen Icebreaker – Carlie Brown, Cornell University - Craftroom

7:00 - 9:00 pm Informal Goat Bowl for the non-teen crowd –JoEllen Roehrig, CCE Cortland –Nature Lodge

7:30 – 10:00 pm Social Hour for non-teens – Lodge

Saturday, September 18

7:30 am Breakfast - Lodge

8:30 - 11:00 am "How to" Practicals (stations will try to rotate together roughly every 25 - 30 minutes) – Station 1 – Milking does, bottle feeding kids and all about milking machines – The “Kelley Gang”, Paul Alexander - Pavilion

Station 2 – How to tell if your goat is sick (includes a Q/A section) – Terri Coleman, Danielle Hein - Canopy on lawn behind Craftroom

Station 3 – Teaching goats to pack and drive – (alternates between packing and driving) – Janet Collier, Nancy Weaver and Abel Stanton - Pack Tent

Station 4 – Goat health skills (vaccinating, tubing, IV’ing, dealing with dystocia, disbudding, castrating) – Jocelyn Whitworth, Stephanie Uhrinek, Maria Magaldi - lawn next to pavilion

Station 5 – How to trim hooves, disbud, eartag, tattoo, drench – Meghan Filbert, Shona Orts, Natasha Pettifor, Marie Vogt – Pavilion

Station 6 –Getting your goat ready to show (alternates between dairy and meat goats) – Melissa Ziemendorf (meat), Maria Magaldi (dairy) Day Camp Porch

8:30 – 9:30 am Introduction to Meat Goat Raising – Tracy Henderson - Nature Lodge

8:30 – 9:30 am Introduction to Dairy Goat Raising – Lyn Batt – Craftroom

8:30– 10:00 am Making Mozzarella – Holly Phillips – Nurse’s Cottage

9:30 – 10:30 am How to Write Your Business Plan 101- Sandra Persing, MBA – Craftroom

9:30 – 11:30 am Goat Feeding for Teens – Debbie Cherney and Doug Hogue, Cornell University – Nature Lodge

9:30 –11:30 am Barbecuing with Goat – Steve Olson and Scott Mills – Lodge

10:30 – 11:30 am Developing &Managing Silvopasture Systems – Brett Chedzoy – Craftroom

10:30 – 11:30 am How cheese is judged – Terri Coleman - Nurse’s Cottage

10:30 am–5:30 pm Children’s Program - roughly 9 and under crowd – (Olivia Walton, Kay Kotwica, Shona Orts, etc.) – Meet at Shop

11:00 am-12:30 pm Building Goat Equipment (for signed up youth) – pack equipment - Pack Tent w/ Mark Collier, All others – Mike Suci & Mel Stearns - Day camp

11:30 am–12:30 pm Improving your milk production – Rene’ De Leeuw, Coach Farms -- **Nurse’s Cottage**

11:30 am–12:30 pm All about Transgenic Goats – Teens and young adults have preference – Natasha Pettifor, Cornell University – Craftroom

11:30 am–12:30 pm Evaluating Hay – Debbie Cherney, Cornell University – Side Porch

11:30 am–12:30 pm Basics of Goat Nutrition for Adults – Doug Hogue, Cornell University – Nature Lodge

11:30 am–12:30 pm Evaluating Slaughter Goats – Steve Olson, retired USDA Ag. Marketing Services – Meet at pavilion then go to grandstand next to pavilion

12:30 – 1:30 pm Lunch - Lodge

1:30 - 2:30 pm Coping with Kidding – Mary Smith, DVM Cornell Ambulatory Service – Lodge

1:30 - 2:30 pm Promoting your Product – Martha Goodsell, Fallow Hollow Venison – Craftroom

1:30 – 2:30 pm “So You Want to Show Goats” – hands-on coaching for dairy goats (Trudy Lombard) and meat goats (Sara Austin) – Meet at Pavilion

1:30 – 2:30 pm Consultations on Goat Feeding – Doug Hogue and Debbie Cherney will each meet with a separate group of folks – Side Porch Lodge

1:30 – 2:30 pm Consultations on Managing Commercial Dairy Herds – Rene’ De Leeuw – Side Porch Lodge

1:30 – 3:00 pm **Goat Leather Crafts for roughly 10-12 yr olds** – Nature Lodge – Liza Stallsmith, Circle S Leather

1:30 – 3:30 pm Making Goat Soaps (For people 18 yrs and older who previously signed up) – Lisa Frederickson, Flint Creek Soap - Nurse’s Cottage

1:30 - 5:30 pm **Building Goat Equipment** (for signed up youth, we will stagger your start times) - same crew as morning – Pack Tent/Day Camp

2:30 - 4:00 pm **Mad Vet Science for teens** (includes partial necropsy & diagnostic tools) – Dr. Mary Smith, DVM (adults can sit in back row if they help clean up) - Craftroom

2:30 – 3:30 pm Evaluating Meat Goat Breeding Stock Conformation and Soundness – Kay Kotwica, Kotland Farm - Meet at pavilion then go to grandstand next to pavilion

2:30 – 4:00 pm Integrated Parasite Management in Goats (**must take this class to get FAMACHA chart**) – Dr. Dwight Bowman, Parasitologist, Cornell Vet School -Lodge

2:30 – 3:30 pm Working with Goat Fibers – Carding, Spinning, Knitting, Weaving – Lisa Ferguson, Laughing Goat Fibers - Side Porch Lodge

3:30 – 5:30 pm Making Goat Sausage – Scott Mills - Nurse’s Cottage

3:00 – 4:30 pm **“Making Macrame Collars for your Goats!” for roughly 10–12 yr olds** – Kathy Kelley – Nature Lodge

3:30 - 4:30 pm Choosing a Guardian Animal for your Goat Herd – Doni DeVincent, Liberty Ladies Dairy Goats – Side Porch Lodge

3:40 - 4:30 pm & 4:40 - 5:30 pm "How to" Practicals (50 minutes each, pick only two)
 Station 1 – Training goats to pack and drive – Janet Collier, Nancy Weaver and Abel Stanton – Pack tent
 Station 2 – So you want to show goats – hands-on coaching – 1st session dairy goats (Trudy Lombard), 2nd session meat goats (Sara Austin)–meet at Pavilion
 Station 3 – Tanning goat skins – reenactment – Loren Stallsmith, Circle S Leather – “Side” Tent
 Station 4 – Poisonous plants – Meghan Filbert, Cornell University - Side porch

4:00 – 9:00 pm **Intensive Artificial Insemination (we will bring you dinner, previously signed up, \$45)** – Geoff & Nancy Masterman, Superior Semen Works - Craftroom

4:00 – 5:00 pm Kidding on Commercial Farms – Reducing labor and feed costs without decreasing productivity – tatiana Stanton - Lodge

4:30 – 5:30 pm Evaluating Dairy Goat Breeding Stock Conformation and Soundness – Pete Snyder, ADGA Judge, Brookwood LaManchas –Grandstand next to pavilion

4:30 – 6:00 pm Doing fecal samples and FAMACHA exams – Dwight Bowman, Janice Liotta, tatiana Stanton – Nature Lodge

5:30 – 7:00 pm Chicken , goat & veggie barbecue - Lodge

6:30 –9:30 pm Making Cheddar, Queso Blanco and Ricotta – Holly Phillips and Mary Ellen Stearns – Nurse’s Cottage

6:30 - 9:30 pm Developing your Marketing Skills – Martha Goodsell - Day Camp

7:00 – 9:00 pm Teen Goat Bowl – Nature Lodge (JoEllen Roehrig) – Nature Lodge

7:00 – 9:00 pm Campfire, Skits and S’mores – Olivia Walton & Meghan Filbert - Fire Pit

7:00 – 10:00 pm Social Hour in the Lodge

2010 STATE CAPRINE OUTING SCHEDULE cont.

Sunday, September 19

8:00 am Breakfast – Lodge

8:00 am – noon Intensive Artificial Insemination - Previously signed up, \$45) – Superior Semen Works - Craftroom

Note – session will start at either 8 or 9 am and run for 4 hours after polling participants for preference.

8:30 am –12:00 pm Building Goat Equipment (for signed up youth) – pack equipment - Pack Tent w/ Mark Collier, All others – Mike Suci & Mel Stearns - Day camp

9:00 – 12:00 pm Making Feta and Chevre – Sharon Dziekonski – Nurse’s Cottage

9:00 am– 12:00 pm “How to” practicals (3 rotations of 50 minutes each)

Station 1 - Training goats to pack & drive – Janet Collier, Nancy Weaver, Abel Stanton – Pack tent

Station 2 – Training your goat to show – basic and advanced showmanship – Grandstand next to pavilion

Station 3 – Basic goat handling and health skills - Pavilion

9:00 – 11:00 am “Goats in the Kitchen!” for roughly 10–12 yr olds – Joanna Thornton - Nature lodge

9:00 – 10:30 am Selecting Your Buck (Dairy and Meat) – Doni DeVincent, Liberty Ladies Dairy Goats – Lodge

9:00 – 10:30 am Evaluating fecal samples and doing FAMACHA exams – tatiana Stanton, Cornell University – Side porch

9:00 & 11:00 am Nature walks with goats (one-hour hikes) – meet at Playfield

10:30 – 11:30 am How We Manage Worms at Northland Sheep Dairy – Mary Rose Livingston, Northland Sheep Dairy, a “NOFA Farmer’s Pledge” farm – Lodge

11:30 – 12:00 pm What’s wrong with my Cheese – consultations with a cheese maker – Mary Rose Livingston – Side Porch

Noon Start clean up and packing

12:30 pm Raffle of goat equipment, Evaluation and Lunch (please note bag lunches will be available, but no evaluation, no lunch!) – Lodge

Many, Many thanks to:

Cayuga Lumber, Ithaca, NY

Cornell Cooperative Extension of Cortland County

Cornell University Department of Animal Science

Cornell Orchards, Ithaca, NY

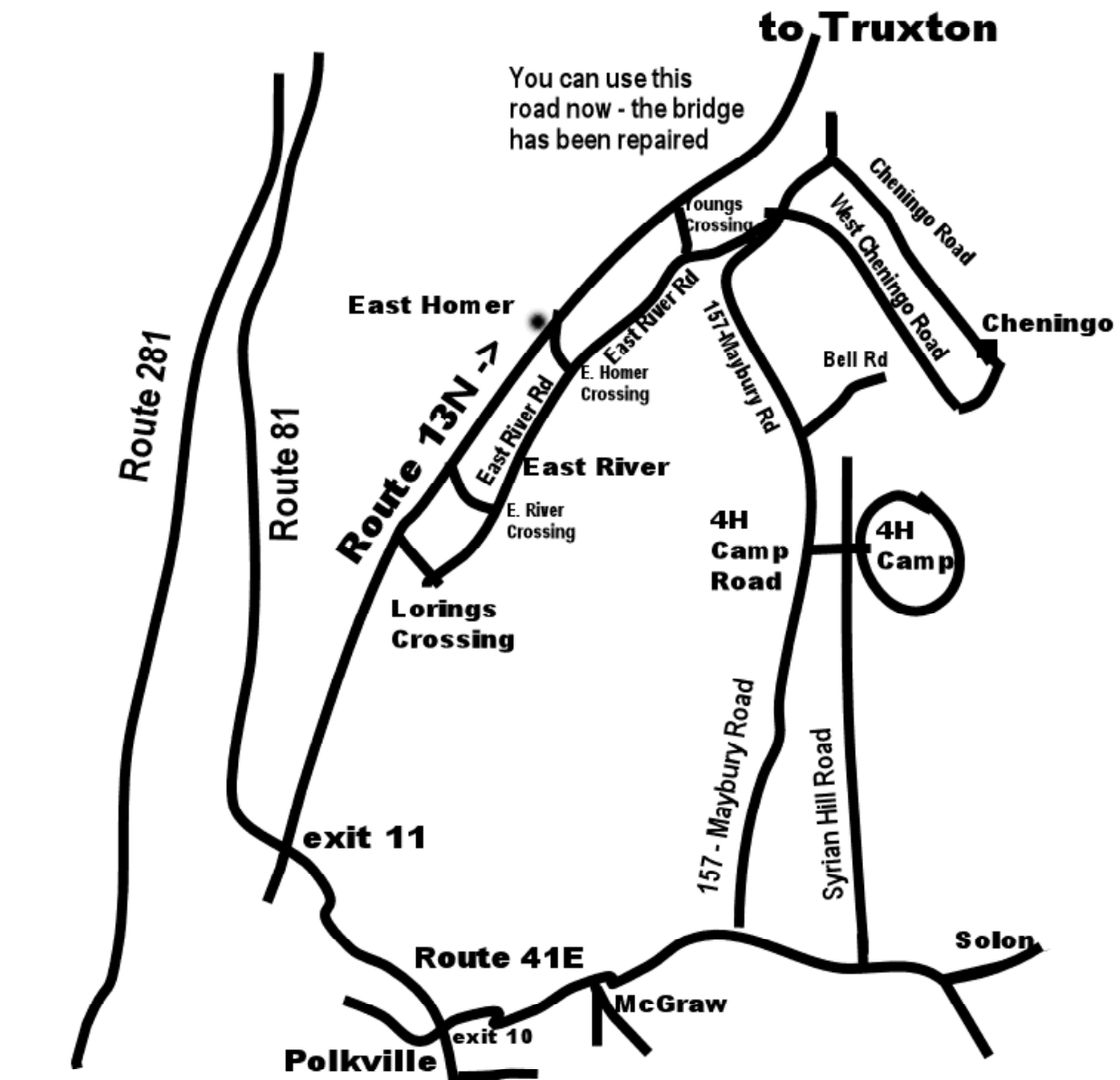
Lively Run Goat Dairy

Greenstar Cooperative Market, Ithaca, NY

New York Dairy Goat Breeders Association

West Hill Farm, Spencer, NY

And to the many goat enthusiasts, farmers, 4-H leaders, CCE educators and CU Animal Science educators who volunteered their time and/or produce for this event



CORTLAND

Route 81

From Cortland (Rt81 - Exit 10) go east on Rt 41 through McGraw to Syrian Hill Rd. Take a left and go North 3 miles to 4-H Camp Rd. Turn right. Driveway to camp is nearly opposite where road ends in a "T".

OR

From Cortland (Rt81 - Exit 11) go North on Rt 13 toward Truxton. Turn right at Lorings Crossing, East River Crossing or East Homer Crossing. Turn left onto E. River Rd. When you get to Maybury Rd (Rt 157), take a very hard right onto Maybury Rd. 4-H Camp Rd. is the 2nd road on the left about 3 miles out. Turn left onto 4-H Camp Rd. Driveway to camp is nearly opposite where road ends in a "T"